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Claims

[c1] An edible film composition comprising:
a) at least one film forming agent;
b) wherein said film forming agent comprises a low viscosity hydrolyzed vegetable gum.

[c2] The composition of claim 1, wherein said hydrolyzed vegetable gum is selected from the group consisting of hydrolyzed guar gum, hydrolyzed locust bean gum, hydrolyzed larch gum, hydrolyzed carrageenan, hydrolyzed gum arabic, hydrolyzed gum tragacanth and combinations thereof.

[c3] The composition of claim 1, wherein said low viscosity hydrolyzed vegetable gum comprises hydrolyzed guar gum.

[c4] The composition of claim 1, wherein said low viscosity hydrolyzed vegetable gum is present in an amount of approximately 2% to about 60% by weight of said edible film.

[c5] The composition of claim 1, wherein said low viscosity hydrolyzed vegetable gum is present in an amount of approximately 15% to about 50% by weight of said edible

film.

[c6] The composition of claim 1, wherein said low viscosity hydrolyzed vegetable gum is present in an amount of approximately 20% to about 45% by weight of said edible film.

[c7] The composition of claim 1, wherein said edible film further comprises a sweetener.

[c8] The composition of claim 7, wherein said sweetener is selected from the group consisting of sucrose, dextrose, maltose, dextrin, dried invert sugar, fructose, levulose, galactose, corn syrup solids, sugar alcohols such as sorbitol, mannitol, xylitol, hydrogenated starch hydrolysates, maltitol and combinations thereof.

[c9] The composition of claim 1, wherein said edible film further comprises a high-intensity sweetener.

[c10] The composition of claim 9, wherein said high-intensity sweetener is selected from the group consisting of sucralose, aspartame, NAPM derivatives, salts of acesulfame, altitame, saccharin and its salts, cyclamic acid and its salts, glycyrrhizinate, neohesperidine, dihydrochalcones, thaumatin, monellin and combinations thereof.

[c11] The composition of claim 1, wherein said edible film fur-

ther comprises at least one additional film forming agent.

[c12] The composition of claim 11, wherein said additional film forming agent is selected from the group consisting of sodium alginate, carrageenan, Pullulan, modified starch, hydroxypropyl methylcellulose, pectin, hydrolyzed alginates, polysaccharides, maltodextrin, starch, gum arabic, guar gum, larch gum, locust bean gum, xanthan gum, hydrocolloids and combinations thereof.

[c13] The composition of claim 1, wherein said edible film further comprises a filler.

[c14] The composition of claim 13, wherein said filler is selected from the group consisting of microcrystalline cellulose, cellulose polymers, magnesium carbonate, calcium carbonate, ground limestone, silicates, magnesium silicate, aluminum silicate, clay, talc, titanium dioxide, mono-calcium phosphate, di-calcium phosphate, tri-calcium phosphate and combinations thereof.

[c15] The composition of claim 13, wherein said filler is present in the amount of about 2% to about 30% by weight of said edible film.

[c16] The composition of claim 13, wherein said filler is

present in the amount of about 5% to about 15% by weight of said edible film.

[c17] The composition of claim 1, wherein said edible film further comprises a softener.

[c18] The composition of claim 17, wherein said softener is selected from the group consisting of sorbitol, xylitol, glycerin, polyethylene glycol, propylene glycol, hydrogenate starch hydolysates, corn syrups, glycerin, triacetin, glycerol oleate, sucrose fatty acid ester, Neobee oil and combinations thereof.

[c19] The composition of claim 17, wherein said softener is present in the amount of about up to 20% by weight of said edible film.

[c20] The composition of claim 17, wherein said softener is present in the amount of about 2% to about 10% by weight of said edible film.

[c21] The composition of claim 1, wherein said edible film further comprises a flavor.

[c22] The composition of claim 1, wherein said edible film further comprises an emulsifier.

[c23] The composition of claim 22, wherein said emulsifier is selected from the group consisting of lecithin, fatty

acids, mono-glycerides, diacyl-glycerides, polyglycerol esters, polyethylene sorbitan esters, propylene glycol, sorbitan monopalmitate, sorbitan monsterate, sorbitan tristerate, enzyme modified lecithin, hydroxylated lecithins, and combinations thereof.

[c24] The composition of claim 22, wherein said emulsifier is present from about 0.1% to about 3% by weight of said edible film.

[c25] The composition of claim 1, wherein said edible film further comprises a cooling agent.

[c26] The composition of claim 25, wherein said cooling agent is selected from the group consisting of N-ethyl-p-menthane-3-carboxamide (WS-3), N,2,3 -trimethyl-2-isopropyl-butanamide (WS-23), menthyl glutarate, menthyl succinate, menthol PG carbonate, menthol EG carbonate, menthyl lactate, menthone glyceryl ketal, menthol glyceryl ether, 3,3,5-trimethylcyclohexanol (Homomenthol), isopulegol and combinations thereof.

[c27] The composition of claim 1, wherein said edible film further comprises a heating agent.

[c28] The composition of claim 27, wherein said heating agent is selected from the group consisting of capsicum oleo-

resin, capsaicin, piperine, gingerol, shoagol, cinnamic aldehyde, ginger oleoresin, cinnamon oleoresin, cassia oleoresin, black pepper oleoresin, pepper oleoresin and combinations thereof.

[c29] The composition of claim 1, wherein said edible film further comprises an active agent.

[c30] The composition of claim 29, wherein said active agent is selected from the group consisting of a breath freshening agents, oral cleansing agents, tartar control agents, caries control agents, anti-plaque agents, saliva stimulating agents, pharmaceutical agents, nutraceutical agents, vitamins, minerals, medicaments and combinations thereof.

[c31] The composition of claim 1, wherein said low viscosity vegetable gum has a viscosity of up to about 10,000 cps.

[c32] The composition of claim 1, wherein said low viscosity hydrolyzed vegetable gum has a viscosity of up to about 5,000 cps.

[c33] The composition of claim 1, wherein said low viscosity hydrolyzed vegetable gum has a viscosity of up to about 500 cps.

[c34] The composition of claim 1, wherein said low viscosity

hydrolyzed vegetable gum comprises a galactomannan.

[c35] An edible film composition comprising:

a) at least one film forming agent;

b) wherein said film forming agent comprises a low viscosity hydrolyzed vegetable gum selected from the group consisting of hydrolyzed guar gum, hydrolyzed locust bean gum, hydrolyzed larch gum, hydrolyzed carrageenan, hydrolyzed gum arabic, hydrolyzed gum tragacanth and combinations thereof.